

Frosted Cherry Bread

Makes: 96 servings

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Ingredients	Weight	Measure
5+1 Frozen tart cherries, thawed	4 pounds	2 1/4 quarts
Oatmeal, uncooked	1 pound 3 ounces	1 1/2 quarts
All-purpose flour	2 pounds 4 ounces	2 quarts
Salt		1 teaspoon
baking powder	1 ounce	2 tablespoons
Baking soda		1 1/2 teaspoons
Cinnamon	1/2 ounce	2 tablespoons
Margarine, softened	1 pound	2 cups
Granulated sugar	2 pounds	4 1/2 cups
Eggs	1 pound 5 ounces	2 1/2 cups
Walnuts, chopped	12 ounces	3 cups
Confectioner's sugar	12 ounces	3 cups

Directions

1. Drain cherries, reserving 1/3 cup juice. Measure or weigh cherries; set aside.
2. Combine oatmeal, flour, salt, baking powder, soda and cinnamon; set aside.
3. Beat together margarine and sugar in mixer bowl, using flat beater attachment. Add eggs; beat on medium speed until thoroughly combined. Add cherries alternately with flour mixture, thoroughly mixing after each addition. Mix in walnuts. Portion about 2 pounds 2 ounces batter into each lightly greased 9 x 5 x 3-inch baking pan.
4. Bake in a preheated 350-degree oven 50 minutes, or until golden brown and wooden pick inserted in center comes out clean. Let cool 10 minutes before removing from pan; let cool completely.
5. Combine confectioners' sugar and reserved cherry juice. Drizzle over cooled bread.